

V A L E N T I N E S



THE GREAT HOUSE RESTAURANT 2 AA rosettes

Amuse-Bouche (Compliments of the Chef)

*Mini pancakes topped with sour cream, lump fish caviar and a sliver of smoked salmon
Bruschetta with tomato, pesto and shaved parmesan*

The Menu

This menu is available Friday 11th, Saturday 12th and Tuesday 14th February 2012

Starters...

- Leek and potato soup with crumbled Caerphilly cheese
or
Carpaccio of Beef, horseradish cream and dressed rocket leaves
or
Butter poached free range chicken and foie gras terrine, spiced chutney and toasted rustic bread (with a glass of sweet white wine)
or
(V) Fresh fruit platter with a warm champagne sabayon*

Main courses...

- Pan fried Duck breast with dauphinoise potatoes, bitter chocolate and frozen raspberry sauce
or
Baked fillet of Cod with a herb crust and lemon spiked sauce
or
(V) Stuffed Roasted multi-coloured peppers with fennel risotto and tomato butter sauce*

From the grill...

- 8oz sirloin of Welsh Beef or 8oz Ribeye of Welsh Beef
(Served with triple cooked chips, fried mushrooms, vine tomatoes and deep fried onion rings)*

Dessert...

- Selection of sweets from the trolley
or
A slate of Welsh Cheeses with homebaked oat biscuits*

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**Two Courses £28.95 Three Courses £33.95**

*Cafetiere coffee, or a selection of teas with confectionary £3.45 per person*

**All our ingredients are locally sourced and organic where possible  
Warning – products used in some of our dishes may contain nuts or nut traces**